



Frequently Asked Questions . .

Q: What is a certified food handler?

A: A Certified Food Handler (CFH) or Certified Food Safety Manager is any employee that has passed the examination from an accredited food protection manager certification organization. This person will have food safety knowledge and a valid certificate.

Q: What is the difference between a CFH and a Certified Food Safety Manager?

A: There is no difference between a CFH and a Certified Food Safety Manager. These terms are used interchangeably to describe a person/employee that has taken and passed a food safety exam and is responsible for training other employees in the food facility.

Q: When is a CFH is required?

A: When a food facility has employees that prepare, handle or serve non-prepackaged potentially hazardous foods.

Examples:

- A restaurant that prepares sandwiches
- A Mobile Food Facility that prepares a burrito
- A Commissary that cuts fruit
- A Caterer that marinates and cooks beef

Q: When is CFH is not required?

A: When a food facility has employees handling **only** prepackaged, non-potentially hazardous foods or when a facility is exempted.

Examples:

A candy store selling **only** prepackaged candy

A liquor store selling **only** bottled alcohol and/ or bagged ice

Temporary Food Facilities (i.e. carnivals, fairs etc) and Certified Farmers Markets are exempted

Q: How many CFH's are Food Facilities required to have?

A: A food facility is only required to have one CFH per location, but the department encourages more employees to be certified to increase food safety knowledge in your facility.



Q: How do you become a CFH?

A: There are two ways to become a CFH in Los Angeles County.

1. Complete a CFH training course and successfully pass the certification examination offered by an accredited food protection manager certification organization, such as National Registry for Food Safety Professionals (NRFSP) ServSafe or Prometric.

Or

2. Successfully pass a certification examination without attending a CFH training course. This is offered by some providers. If you take the exam, it is assumed that you have received previous training.

Q: How can I find a certified food handler training provider?

A: Los Angeles County (LAC) Environmental Health (EH) maintains a list of approved CFH Training Providers whose courses have met the standards set forth by LAC EH. Contact the Certified Food Handler Program at (626)430-5320 or visit our website at www.publichealth.lacounty.gov/eh/ to obtain a current list.

Q: Where are CFH training courses held?

A: CFH classes are scheduled by each provider, and are offered throughout Los Angeles County. Some classes may even be held in neighboring counties and on weekends. Contact an approved provider for the location nearest you.

Q: Are CFH classes and the examination offered in different languages?

A: YES. CFH classes are offered in different languages. Many of the approved providers offer training and the certifying examination in a variety of languages. Languages offered are noted on the approved provider list.

Q: What if I am already certified?

A: If you have successfully passed an approved and accredited exam such as ServSafe, Prometric, or NRFSP within the past five years you may already have met state law requirements. Contact the Consultative Services Unit at (626) 430-5320 to verify your status.



Q: What would happen if my food facility did not have a designated CFH and it was required to?

A: If there is no one in your food service operation that has a valid CFH certificate, your food facility may be cited for a violation of State Law.

Q: How long do I have to become a CFH if I just opened my business?

A: A food facility that begins operation, changes ownership, or no longer has a certified owner or employee has 60 days to secure a designated CFH.